

BERNARD VALLETTE - GAMAY QUATRE SAISONS

Varietal: Gamay

Location: Lachassagne, Beaujolais, France

Vineyard: 300m, 7ha, between 4 and 60 years old, Clay and Limestone soil

Agriculture: Biodynamic, Demeter certified, "herbal tea" soil treatments, no fertilizers, Simple Guyot and Gobelet Eventail pruning

Vinification: Grapes were harvested manually, pressed horizontally, with two weeks of maceration. Fermented in stainless steel with only indigenous yeast. No temperature control, no fining, diatomaceous earth filtration. 6 months of maturation in stainless steel no added sulphur.

Total sulphites: 11 mg/L.

